"The Club"
Birmingham 2025
P.C.

DINNER

Executive Chef Josh Lucas

SMALL PLATES

ARTICHOKE CAPONATA WITH PARMESAN CRISP
five parmesan crisps topped with artichokes, pine nuts, capers, onions, garlic, celery and marinara sauce - 15

SMOKED SALMON FRITTERS
served with horseradish mustard - 20

FIRECRACKER SHRIMP
fried shrimp tossed in firecracker sauce on a bed of butter lettuce, garnished with purple cabbage slaw and sesame seeds - 15

FRIED CAULIFLOWER BITES
topped with sesame seeds, served with sweet chili sauce - 12

SOUP OF THE DAY
ask your server about today's delicious soup selection - 9

OYSTERS

RAW OYSTERS
chef's daily selection served on the half shell with lemons, crackers, horseradish and cocktail sauce

HALF A DOZEN - 18 ONE DOZEN - 36

GRILLED OYSTERS
oysters on half shell topped with tarragon garlic butter, fried pancetta, parmesan cheese

HALF A DOZEN - 20 ONE DOZEN - 34

TO SHARE

CHARCUTERIE BOARD
marcona almonds, greek olives, fresh honeycomb, bayley hazen blue, cabot clothbound, coppinger, dutch tulip, moses sleeper, smoked pancetta framani, lamb pepperoni, mortadella framani, stagberry salami, delaware fireball- 30

BACON STUFFED JALAPENO POPPERS
jalapenos stuffed with cream cheese, onion, tabasco, cheddar cheese, bacon and green onion, served with ranch - 16

STEAK ENCHILADA DIP
steak, cream cheese, shredded cheddar, fresh green and red bell peppers, onions, jalapeños, cholula hot sauce, served with tortilla chips - 18

BACON ONION & JAM DIP
warm chips and bread - 16

CRAB CAKES
lemon old bay aioli, citrus crab cake, mustard slaw - 19

SOURDOUGH PRETZELS
three sourdough pretzel sticks served with a side of beer cheese - 12

SPINACH & MOZZARELLA FLATBREAD
roasted garlic, tomato, spinach, mozzarella, marinara sauce, fried pancetta - 18

ENTREES

PAN SEARED SEA BASS
served with garlic and scallion infused black rice, sauteed medley of spinach, grape tomatoes and wild mushrooms, topped with a lemon thyme herb butter and chili chive oil - 38

CHICKEN PESTO PASTA
penne pasta tossed in a house made basil pesto, diced grilled chicken, smoked pancetta, heirloom tomatoes and wild mushrooms, topped with fresh grated parmesan and served with garlic asiago bread - 28

MAPLE BOURBON SALMON
grilled salmon on a bed of bacon apple risotto and asparagus, covered with maple bourbon glaze - 28

DUROC PORK CHOP
dry aged pork chop with honey roasted carrots and wild rice, topped with spiced pear chutney - 30

6 OZ. C.A.B. FILET
served with garlic herb parmesan potato stack, prosciutto wrapped broccolini, topped with a bordelaise sauce—38

KOREAN STYLE SHORT RIB
two bone-in short ribs in a sweet and spicy chili glaze topped with scallions and served over jasmine rice - 26

HOT HONEY WAGYU BURGER
8oz wagyu patty, cholula and honey infused cream cheese, bacon, fried onions, pickles, served on a brioche bun - 20

BIRRIA TACOS
shredded braised short ribs, onions, garlic, beer cheese, green onions, cotija cheese, au jus, pico de gallo, served with rice and black beans - 28

FLANK STEAK
7oz flank steak, gnocchi succotash with corn, lima beans, roasted red peppers, tossed in a cajun butter sauce, garnished with baby corn shoots - 34

*There is some risk of illness with the consumption of raw or undercooked meat, shellfish, or fish.

SALADS

BUTTERNUT SQUASH SALAD
roasted butternut squash, goat cheese, cranberries, walnuts, arugula, cranberry vinaigrette - 16

SPRING ROLL SALAD
napa and purple cabbage, rice noodles tossed in a sesame vinaigrette, shredded carrots, green onion, water chestnuts, sesame seeds, crispy wontons and peanut sauce served with lime wedges, cilantro bean sprouts and fresh mint - 18

CLUB WEDGE
wedge of iceberg, bleu cheese crumbles, ranch, red onions, tomatoes, chives and bacon - 12

BLUEBERRY CUCUMBER
blueberry, cucumber, candied almonds, baby kale, parmesan cheese, lemon dressing - 15

Gluten-free
Dairy-free
Vegetarian

*Our chefs are happy to accommodate any dietary restrictions or allergies. Please notify your server of any severe food allergies to reduce the risk of cross

@theclubbham

SPECIALS

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	DAILY
discounted featured wine by the bottle	$5 *house wines by the glass	discounted featured cocktail of the week	discounted sangria by the glass	$3 draft beer	$8 sangria of the week by the glass

BEER

*ask your server for our draft list!

CRAFT

CATAWBA BREWING
ASHEVILLE, NC
- WHITE ZOMBIE
WHITE ALE (5.1%)

DRUID CITY BREWING CO
TUSCALOOSA, AL
- NEON MOON
SOUR ALE (4.9%)

YELLOWHAMMER BREWING INC.
HUNTSVILLE, AL
- CHEATIN' HEART
TROPICAL IPA (6.2%)

GOOD PEOPLE BREWING CO.
BIRMINGHAM, AL
- IPA (7.1%)

EDMUNDS OAST BREWING COMPANY
CHARLESTON, SC
- SOMETHING COLD
BLONDE ALE (5.0%)

ROGUE ALES
NEWPORT, OR
- DEAD GUY
MAIBOCK (6.3%)
- BATSQUATCH
HAZY IPA (6.7%)

IMPORTS

CORONA EXTRA
MEXICAN LAGER (4.6%)

PERONI
ITALIAN LAGER (5%)

BLUE MOON
BELGIAN STYLE WHEAT (5.4%)

GUINNESS
IRISH STOUT (4.2%)

RED STRIPE
JAMAICAN LAGER (4.7%)

DOMESTIC

BUD LIGHT (4.2%)

BUDWEISER (5%)

MILLER LITE (4.2%)

COORS LIGHT (4.2%)

YUENGLING (4.5%)

MICHELOB ULTRA (4.2%)

SEASONAL

LAVENDER LEMON DROP

vodka, lavender syrup, limoncello, lemon juice, simple syrup
FLORAL, CITRUS

PEACH POM POM

rum, triple sec, peach schnapps, lemon juice, pomegranate juice
FRUITY, TART

THAI HOT MARGARITA

tequila, triple sec, thai hot sour mix
TANGY, SPICY

BLUEBERRY FRENCH 75

gin, blueberry syrup, lemon juice, prosecco
CITRUS, CRISP

HEY ROSE!

st.germaine, rhubarb bitters, simple syrup, sparkling rose, lemon, strawberries
FLORAL, CRISP

COCKTAILS

THE CLASSICS

ORANGE THYME GIN & TONIC

gin, thyme cointreau syrup, tonic, micro thyme
CITRUS, EARTHY

BLUEBERRY MULE

tito's, blueberry syrup, ginger beer, lime
FRUITY, CRISP

BOURBON PEACH TEA

bourbon, peach syrup, tea, lemon
STRONG, SWEET

WINES BY THE GLASS

BUBBLES

LAMBERTI, **PROSECCO**, VENETO, ITALY	9
AUBRY, **CHAMPAGNE**, FRANCE	19
DOMAINE STE. MICHELLE, **BRUT**, WASHINGTON	9
GRATIEN & MEYER, **BRUT ROSÉ**, BORDEAUX, FRANCE	10

WHITE

*LUCIEN ALBRECHT, **PINOT BLANC**, ALSACE, FRANCE	9
SANTI SORTESELE, **PINOT GRIGIO**, TUSCANY, ITALY, 2017	8
ESSENCE, **RIESLING**, GERMANY	8
DOMAINE NAUDET, **SANCERRE**, LOIRE VALLEY	10
MOULIN DE GASSAC, **ROSÉ**, CÔTES DE PROVENCE, FRANCE	11
PASCAL JOLIVET "ATTITUDE", **SAUVIGNON BLANC**, FRANCE	10
RAEBURN, **CHARDONNAY**, RUSSIAN RIVER VALLEY	11
CAVE DE LUGNY, **CHARDONNAY**, FRANCE	14

RED

*FERRARI-CARANO, **SIENA RED BLEND**, CALIFORNIA	9
SMITH & ELLIOTT, **PINOT NOIR**, SONOMA COAST, CA	14
BRYN MAWR VINEYARDS, **PINOT NOIR**, WILLAMETTE VALLEY	11
CLOS DE LOS SIETE, **MALBEC**, ARGENTINA, 2017	9
THE CALLING, **CABERNET**, ALEXANDER VALLEY	9
BLACK STALLION, **CABERNET**, NAPA VALLEY, CA	15
CHATEAU BOURDIEU, **RIGHT BANK BLEND**, BORDEAUX, FR	14
MON COEUR CÔTES DU RHÔNE, **RED BLEND**, FRANCE	12

*INDICATES HOUSE WINE BY THE GLASS